



# VEUVE AMBAL

AOP Crémant de Bourgogne

**DVP**

White

DOMAINES  
ET VINS DE  
PROPRIÉTÉ

## PRESENTATION

Founded in 1898, Maison Veuve Ambal is today the leader in Crémants de Bourgogne. Its expertise is based on ancestral know-how and a constant quest for perfection. The estate produces its crémants using the traditional method, with prolonged aging on laths to develop remarkable aromatic complexity. The blends are carefully dosed to preserve the finesse and freshness of the bubbles. Our signature: recognized excellence in the production of Crémants de Bourgogne, combining tradition and modernity.

## VARIETALS

Chardonnay, Aligoté

## TERROIR

The soils are composed of clay-limestone.

## HARVEST

The grapes are harvested by hand.

## WINEMAKING

For this cuvée, only the first pressings of our best grapes are selected. To ensure full control over quality, all our Crémants de Bourgogne are vinified entirely in-house.

## AGEING

A minimum ageing of 18 months in our Burgundy cellars to achieve great complexity.

## SERVING

Serving Temperature: 8 to 12°C

## AGEING POTENTIAL

Enjoy all year long

## TASTING

This Crémant de Bourgogne reveals a pale golden hue with fine bubbles. The nose is fruity with citrus notes, where yellow and lime lemon dominate, bringing vibrant freshness to the palate. The minerality from the clay-limestone soils adds a refined complexity, ideal for adventurous wine lovers.

## FOOD PAIRINGS

This Blanc de Blancs pairs beautifully throughout a meal with simply grilled fish or a veal roast with olives.

**D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ**

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.